

## CRIOTERMOTANK

### THE TRUE STATIC CRIOMACERATOR FOR WHITE OR RED GRAPES FROM HL 20 TO HL 300

The phase of cold maceration before fermenting, also known as criomaceration "constitutes technology which has been rather recently perfected, for the purpose of bringing out more intense expression and aroma of the specific grape varieties, without forgetting the important aspect of creating finesse and delicious taste". (Paronetto). According to their varieties, grapes can contain great quantities of aromatic substances, such as terpenes, which are not bound, or ones called glycosidases, which are bound with sugars, such that they are not directly perceivable. Consequently, it is very important to extract such substances, in order to obtain more full-bodied aromas and more complex flavors.

Using low temperatures and brief exposure, one induces partial freezing of the water between the cells in whole grapes, or in grapes which have been partially crushed. The consequent increase of volume, as the water changes its state, "provokes the laceration of the cell membranes (cell crash), therefore facilitating the liquid diffusion of components (such as phenolic substances, aromas, and polysaccharides) which are present in the still integral cells of the grapes, and particularly the diffusion of components of the skins and the seeds". (Cuenat).

The absence of ethanol during this phase limits the extraction of more complex and astringent tannins of the seeds, and this allows the production of more balanced wines which are also softer on your palate.

It is possible to use both aromatic and not aromatic grapes, or to use red or white grapes, since, thanks to the B-glycosidase action of enzymes, also the typical characteristics of varieties which are not aromatic can come out.

According to Prof. Feuillat, of the University of Burgundy, this technique can also be applied to grape varieties which are not typical of vintage wines, in one's effort to make wines which are richer in color and aroma.

In response to this "new technology", we have invented our CRIOTANK, which is equipped with a detachable grid inside, positioned towards the bottom of the tank. The idea of this accessory was to have it separate part of the must from the dregs, in order to limit the formation of lees during remontage, which is necessary to make storing temperature uniform, and of course very low, in order to avoid undesired starting of fermentation. For this reason our CRIOTANK is equipped either with a full thermal jacket or with cooling bags.

Upon making rosé with red grapes, one has the possibility to transfer the entire amount of still "virgin" crushed grapes into a fermentation vat, without necessarily passing them through a draining press. Since the grid is at a 30% slant towards the extraction manhole, it is much easier to unload the dregs.

The Albrigi CRIOTANK is equipped with breather pipes which go through the layer of skins, in order to keep the tank from being crushed by implosion, which sometimes takes place when applying powerful pumps.

CRIOTERMOTANK est équipé de tubes d'évacuation à travers la couche de peaux pour éviter l'explosion du réservoir en cas de soutirage avec les pompes à grand débit.

**Crioteromotank**

